



Food Safety Questionnaire

Version date: Jan 18,
2023

Version 2

Prepared by:
BDC/wk

Approved by: SQF
Practitioner

Supplier's Detail

Company Name	Bill Pasztor
Address	91 Glen Meyer Rd., Langton, ON, N0E 1G0
Contact Name	Bill Pasztor
Phone	519 983 6166
Email	
Material supplied	Ginseng

Questionnaire	Response (✓ / X / N/A)	Comment
No immediate food safety risk is present (e.g., livestock/poultry slaughter activities) when product is produced, handled, packaged, stored, or held under conditions that promote or cause the product to become contaminated.	✓	
No animal/bird/human feces and/or presence/evidence of rodents is observed on food contact surfaces in use, and/or in/on product, during handling, packaging, and/or storage of food products.	✓	
Production site and surrounding assessment: To the best knowledge, the field does not occupy ground previously used as landfill or other types of waste disposal.	✓	
Agricultural chemicals are used as per the regulation. The spray equipment has been properly maintained and calibrated. Standard operating procedures have been developed for pesticide application.	✓	
Agriculture chemicals are stored in designated areas and under proper conditions.	✓	
Agricultural water is not a source of contamination. Untreated sewage water is not used.	✓	
The production site and equipment are clean and maintained. The appropriate cleaning methods and materials are used. No potential source of product contamination.	✓	
The equipment condition does not contribute to contamination of product.	✓	
Proper waste management is followed. Areas for garbage, recyclables and compostable must be identified and waste must be stored and disposed of in a manner to minimize contamination.	✓	
The workers are trained in their area of responsibility relevant to good agricultural practices and a record of training is kept, when possible.	✓	
If applicable, products are transported in a clean and sanitary manner and only compatible products are carried in a load to prevent cross contamination.	✓	
A traceability system is in place and mock recalls are conducted annually to verify the effectiveness of the traceability system.	✓	
Only food-grade materials are used in the production of the product.	✓	



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All products supplied to Chin Tai - Great Mountain are unadulterated, uncontaminated, non-injurious, or otherwise fit for human consumption	✓	
Visitors are informed of an understand visitor polity.	✓	
Pest control program: Visual assessment of interior of building in use: No chewed walls/boxes, no bird nesting, no animals (including pets)/animal tracks and/or pests, no feces.	✓	
Product packaging materials are inspected, cleaned used and stored appropriately.	✓	
All product is held/storage in a manner that prevent contamination of product.	✓	
Food defense risks, including general security, storage/building security, water security, chemical security, and information security, are addressed and a system is in place to reduce or eliminate the identified risks.	✓	
The allergen control program is in place to ensure that cross contamination does not occur.	✓	
Food fraud vulnerability assessment: No incidents of food fraud associated with the products. The products are monitored for adulteration.	✓	
You agree to comply with product specifications as agreed by your company and our purchasing department.	✓	

Completed By: Bill Pasztor
Completed Date: July 24 2023

Internal use

Review by: Alex Yeh

Review date: July 24 2023

Outcome of assessment

- ☒ Site approved
☐ Site not approved
☐ Site approved with conditions

Follow up visit

☐ Yes

Planned date:

☒ No